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TITLE : PREPARATION OF SAPONIN DRINK

ABSTRACT : PURPOSE: To obtain the titled drink free from disagreeable odor and astringent taste and suitable as a health drink having excellent long-term preservability and palatability, by passing soya milk through an ultrafiltration membrane, acidifying the permeated liquid composed mainly of glycoside to precipitate proteins and imparting the obtained stock liquid with sweetness and flavor.

CONSTITUTION: Whole soybeans are immersed in water, added with water, boiled and ground to obtain 'GO'. The GO is sterilized by heating e.g. at about 100°C for about 3min and bean curd refuse is separated from the product to obtain soya milk having a definite concentration. The soya milk is passed through an ultrafiltration membrane e.g. at 60°C and the permeated liquid having a definite concentration and composed mainly of a saponin which is glycoside component of soybean is acidified with citric acid, etc., to pH4.0-4.4 and, if necessary, the precipitated proteins are separated. The obtained stock liquid is added with a sweetener (e.g. sugar), sterilized, cooled, flavored e.g. with pineapple flavor and filled in a container.

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